

FOOD PREMISES INSPECTION REPORT for Non-Compliant Critical / Non-Critical Items Date of Report - December 01, 2021

Bishop's Meats 199 Greeleytown Road, Conception Bay South, NL

Yearly Operation

For additional information on the Inspection process, please see: http://www.servicenl.gov.nl.ca/inspections/inspection_information.pdf

Inspection Type and Date	Compliance Item Type Code - Description		Observations and Corrective Actions
Food - Routine Inspection Sep 13, 2021	Non-Critical Item(s)	704 - Adequate protection from vermin and insect pests	Several flies observed in meat cutting room. During slaughter cover waste barrels, discard of waste immediately after slaughter, keep door closed to meat cutting room and replace fly traps routinely.
Food - Annual Inspection Dec 03, 2019	Non-Critical Item(s)	702 - Non-food contact surfaces properly constructed, in good repair and clean	Ensure outside doors are sealed properly. Defrost freezer where ice has built-up
		804 - Temperature logs maintained for refrigerated storage units	Take temperature log daily
		Storage units	